



Banff
Springs
Hotel



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Special Hors d'Œuvres Assorted 1.10 Salami Sausage 75 Tuna Fish Salad 75
 Ripe or Green Olives 30 Green Onions 30 Radishes 30 Crabmeat Cocktail 60
 Home-made Pate de Foie Gras 75 Cantaloupe Supreme 60 Fresh Caviar 1.10
 Norwegian Sardines 55 Iced Celery 40

COLD SOUPS IN CUP

Tomato Bouillon 30 Chicken Gumbo 35 Consomme 30

Cream of Carrots, Velour 40 Consomme Thais 35

Boiled Halibut, Clam Sauce 80

Filet of Sole, Saute, Amandine 80

Broiled Sea Trout, Contoise 90

Breaded Lamb Chops, Monaco 1.00

Broiled Chicken Legs, Americaine 1.10

Sweetbread under Glass, Bell Infanta 1.25

Fresh Pear Fritters, Maple Syrup 40

Roast Young Duckling, Red Currant Jelly 1.25

Vegetables: Asparagus 60 Plain Spinach 40 Cauliflower 40

New Peas with Mint 40 String Beans 40 Fried Flageolet Beans 45

Buttered Beets 30

Potatoes: Boiled 15 Mashed or Baked 20 French Fried 25

au Gratin 30 Maitre d'hotel 30 Candied Sweet 40 Fried Sweet 30

Boiled New Potatoes 20

Cold Buffet Selections:

Ribs of Beef 1.00 Cold Pork 90

Lamb 90 Canadian Ham 80 Jellied Pig Knuckle with Asparagus Tips 90

Galantine of Capon 1.00 Ox Tongue 80 Assorted Cuts with Chicken 1.20

Cold Roast Chicken (Half) 1.50 Cold B. C. Salmon a la Russe 90

Potato Salad Served with all Cold Selections

Salad: Cold Asparagus 60 Cold Slaw 35 Combination 60

Watercress 40 Cantaloupe 50 Lettuce and Cucumber 60

Mayonnaise 25 Roquefort Dressing 40 Thousand Island 35

Saturday, July 29, 1922.

DIN

SPECIAL DISHES

(15 min)

Planked Lake Minnewank

Broiled Breast of Chick

Spaghetti Napo

Steak Minute F

Banff Springs

Fruits Ratra

DINNER

July 29.
1922.

ISHES TO ORDER

n minutes)

wanka Trout, Argenteuil 1.25

Chicken, Mt. Stephen, 1.75

Napolitaine 1.00

ute Forestiere 1.25

ings Salad 1.00

Raichaichi 1.00

Sweets: Coupe Mexicaine 60 Chestnut Parfait 50
Vanilla, Strawberry or Chocolate Ice Cream 35
Lillian Russell 60 Raspberry Moka Parfait 50

Deep Apple Pie 40 Macaroon Glace 60 French Pastry 20
Napoleon 25 Macaroons 30 Meringue Glace 60 Peach Melba 70
Pound or Fruit Cake 30 Petits Fours 30 Lady Fingers 30

Fruit—Apricots 30 Red Plums 30 Iced Cantaloupe 35
Compote of Stewed Fruit 75 Watermelon 35 Cherries 40
Fresh Strawberries and Cream 40
Sliced Peaches and Cream 40

Cheese—Stilton 40 Ingersoll 35 McLaren's Individual 35
Trappist 40 Camembert 40 Swiss 40
Bar le Duc Jelly Red or White 50 Roquefort 50

Tea with Milk 20, with Cream 25 Special Coffee 40
Coffee with Hot Milk 20, with Cream 25 Buttermilk 15 Milk 20

Above portions to be served to one person only.

An additional charge of 5c per portion is added for service
in rooms.

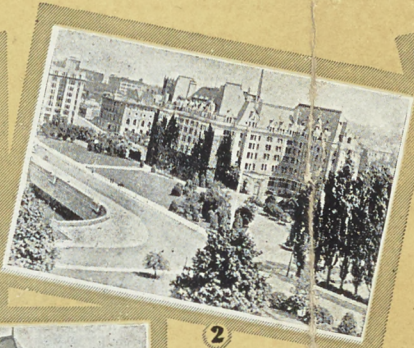
Banff Springs Special Cup 1.25—2.50 Adanac Mineral Waters

45 20-

13.00



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CANADIAN PACIFIC HOTELS

10 ALGONQUIN HOTEL	St. Andrews, N.B.
7 MCADAM HOTEL	McAdam Jct., N.B.
12 CHATEAU FRONTENAC	Quebec, Que.
6 PLACE VIER HOTEL	Montreal, Que.
11 ROYAL ALEXANDRA HOTEL	Winnipeg, Man.
9 HOTEL PALLISER	Calgary, Alta.
4 BANFF SPRINGS HOTEL	Banff, Alta.
1 CHATEAU LAKE LOUISE	Lake Louise, Alta.
5 GLACIER HOUSE	Glacier, B.C.
8 SICAMOUS HOTEL	Sicamous, B.C.
3 HOTEL VANCOUVER	Vancouver, B.C.
2 EMPRESS HOTEL	Victoria, B.C.

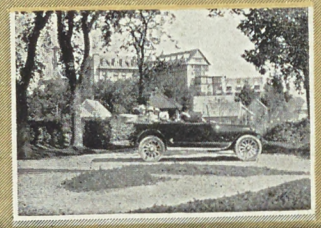
ANDREW ALLERTON, General Superintendent.
Canadian Pacific Hotels, MONTREAL.



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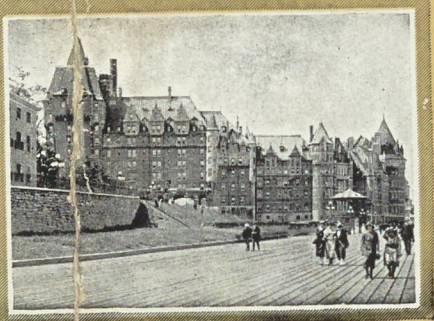
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